Honey Industry.

231 The only other product of economic consequence is the celebrated
263 Du'an honey. Honey from Jerdan has an even greater local renown
438 but is not produced in such quantities. At places like Tarim it is
not considered possible to grow honey owing to the depradations
[134] of the Blue-cheeked Bee eater (*Merops persicus persicus*), one of
the most common, as well as most beautiful, birds in the Had-
hramaut. We did not observe this bird at all in the Wadi Du'an,
where it is shot on sight.

231 The hives are tunnel-like structures fitted into the walls of the
263 houses, and consist of circular sections about a foot in diameter.
In the outside wall is a small hole through which the bees enter and
leave the hives. Du'an enjoys two honey crops in a year; that of
June, July and August being regarded as the best, for in it the
bees collect the honey from the blossoms of the *'elb* trees. The
honey obtained during the second crop, from November to March,
is gathered from a small bush called *Qarmala*, and while it is
[343] highly esteemed it is considered very heating and may not be eaten
by pregnant women. If there is much rain during April and
May, the bees make a black honey called *helb*, and they are said
to grow much stronger, for they consume this honey themselves.
The swarming of the bees was thus described by a bee-keeper:
A second queen bee, whom they call *ab* or father, sometimes leaves
the hive and goes a short distance away followed by some of the
others. The bee-owner takes a mat and rolls it up in the shape
of a hive, closing one end, and sprinkling inside a perfume of the
perfumes used by the ladies. Approaching the swarm, he gently
takes the queen in his fingers out of it and puts her into a small
cage made for the purpose. The cage is then put inside the rolled
mat. An assistant beats a tin or copper tray and the bees leave
the place where they have swarmed and come to the queen. The
swarm is now carried to a hive, the queen bee and her cage put
into the hive, and in go the bees after her.

The bees collect the crop in 12 to 20 days, and when the owner
sees the hive is full he fits on more sections until they have finished.
Thirty to 40 pounds of honey are collected from a single hive
at each crop. The honey is gathered by smoking the bees out from
behind. When they have left, the exit hole is stopped up and the
honey is taken, one section being left for the bees. In times of
drought, honey is put into the hives for the bees to eat. The honey
251 is packed in comb and as liquid. In the former case two sizes
of round tins are used, containing 4 lb. and 7 lb. respectively.
An inside cover is soldered to the tins in Mukalla. Liquid honey
is packed in cases of two kerosene tins. The value of the honey
435 in Mukalla is one rupee a pound. The total production is 90,000
to 100,000 pounds.

000 In view of the great renown which Du'an honey enjoys in South
Arabia and the East Indies, and in view of the fact that it is
much appreciated by Europeans, I had hoped that there might be